



Infrared Conveyor Ovens

Foodservice Equipment

Job _____ Item# _____

Conveyor Oven Hearth Bake 4 (HB4) with MenuSelect®



**HB4 - Two Decks
On Optional 24" Base.**

Application

CTX heavy-duty, energy-efficient conveyor ovens are designed for direct baking on the conveyor belt, thereby producing a hearth bake product with distinctive results, which are excellent for pizza, pita breads and rolls.

General Information

Heavy-duty, electric, conveyor oven is designed to be mounted on a modular base up to four decks high. Oven chamber is equipped with 18" wide, high-carbon steel, wire mesh hearth belt. The oven is equipped with pre-programmed self-cleaning cycle. Overall dimensions are 92"W x 35½"D x 14"H. The oven chamber is 50"W x 18"D x 5½"H.

Construction

The frame is constructed of 14-gauge steel and reinforced structural steel welded together. Walls and supporting structure are built of 16-gauge aluminized steel. The base assembly is constructed of 10-gauge steel. The frame and base assembly have a black enamel finish. Infrared heat emitters are enclosed in high strength thermal conductive steel plates and are placed above and below the oven chamber. The high temperature bearings

have excellent wear characteristics, and are self-lubricating and self-aligning.

Insulation

The oven is fully insulated with 3" of insulation.

Electrical

Ovens can be ordered for 208VAC or 230VAC electrical utilities. The total power input on 208VAC is 18.0kW; 230VAC is 18.0kW. The average operating power input is 8.4kW for 208VAC and 6.45kW for 240VAC. Ovens are wired for 3-phase electrical connection on 208 and 230VAC. An electrical cord knock-out is provided at the rear on the exit side of the oven along with an access panel for making electrical connections.

Heating

Heating is accomplished with six far infrared emitters, three above and three below the oven chamber.

Controls

A programmable microprocessor controls the temperature from 200° to 950°F, and the cook time from 1.2 to 240 minutes. The oven can be controlled in three upper

and three lower zones. Thermal sensors, located on the contactor and control panel compartments, will give a warning if either control gets too warm. The solid state relays are specially designed for this application and are high temperature controls. The control areas have a fan filter to keep the area around the motor clean. There is also a standby mode for energy conservation.

MenuSelect®

The patented MenuSelect® feature allows the operator to preset up to six different time and temperature combinations into the control that can be recalled by pressing the appropriate preset key, then the computer automatically adjusts time (belt speed) and temperatures. A ready message is displayed when the desired temperatures are reached.

Agency Data

The Hearth Bake 4 (HB4) is listed by Underwriters' Laboratories, Inc., and NSF.

Warranty

Warranted for one year covering parts and labor under the "No Quibble Warranty". USA only.

Electrical Ordering Information*

- 208VAC, 3-Phase
- 230VAC, 3-Phase
- 380-415V, 3-Phase, Non-agency available

*Consult the electrical data on the rear side of this specification sheet for connected kW and amperage loading representing your electrical utility.

Accessories

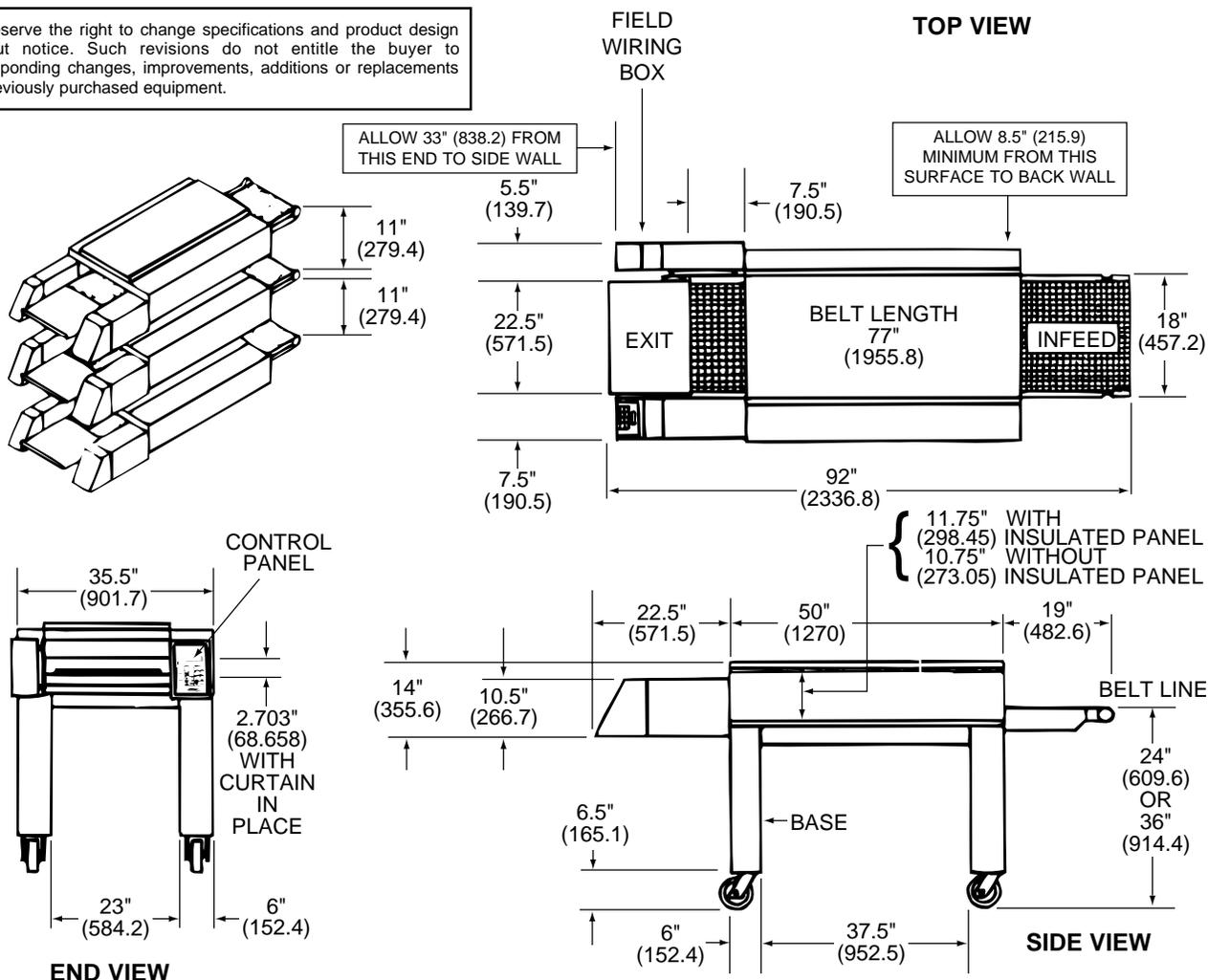
- ACST40SH - Base Assembly, 24"
- ACST40TL - Base Assembly, 36"
- ACHCCTXZ - Set of Two Heat Curtains
- ACET - Exit Tray, 15"
- ACETL - Exit Tray, 22½"
- ACSVZ4 - Service Kit
- ACSKHBI - Service Kit HB International
- ACSBHB4 - Stacking Bracket/Insulating Panel



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NOTE: ALL FIGURES IN PARENTHESES ARE IN MILLIMETERS

We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.



ELECTRICAL DATA

MODEL NO.	VOLTS	PHASE	Hz	CONNECTED kW	AVG OPERATING kW	CONNECTED LOAD		
						L1	L2	L3
HB4	208	3	50/60	18.0	8.40	52	52	52
HB4	230	3	50/60	17.0	6.45	45	45	45
HB4Y	380	3	50	13.3	5.7	25.0	27	25.0
HB4Y	415	3	50	20.1	12	27.5	30	27

DIMENSIONS

NET WEIGHT OVEN	SHIPPING WEIGHTS			OVEN - SHIPPING DIMENSIONS		
	OVEN	24" BASE	36" BASE	LENGTH	WIDTH	HEIGHT (without base)
500 lbs.	620 lbs.	160 lbs.	190 lbs.	92" (2336.8)	35.5" (901.7)	14" (355.6)

